

## **Ingredients:**

- Roma/paste tomatoes halved length-wise
- olive oil
- fresh basil chopped
- fresh garlic chopped
- fresh ground pepper
- salt
- sugar



## **Roasted Tomatoes**

Preheat oven to 250 degrees F. Crosscut the flesh side of the tomatoes. Place flesh side up in baking pan greased with olive oil. Drizzle with olive oil, sprinkle with scant amounts of pepper, salt, sugar. Top with basil and garlic. Bake 2-5 hours depending on size of tomatoes. Serve on crostini.